

AGF+W mini menu

1 + 1 = 10% off

Choose 2 or more dishes per person
(excludes damper) **and receive 10% discount**
(no further discounts apply)

warm damper to share, with Olssons' smoked salt flakes
+ Paris Creek butter

7

panko crumbed eggplant, spicy **bush tomato** sauce,
native basil, fresh local mozzarella + parmesan

19

house cured Spencer Gulf Hiramasa Kingfish with
native finger lime, **sea parsley** + Hills apple salad
(GF/DF)

20

roasted Riverton free range chicken,
lemon myrtle vin blanc with native greens –
Karkalla, Seablite + Warrigal Greens (GF)

22

kangaroo tail (off the bone), slow braised with native spices
– **pepperberry**, **bush tomato** + **saltbush**,
wholeseed mustard aioli, crispy fried **saltbush leaves**
+ warm flatbread

22

yoghurt pannacotta with sweet **pepperberry** syrup,
Illawarra plum + seasonal fruits (GF)

16

Quandong + apple tarte tartin
with **wattleseed** ice cream from Bushtucker

17

Bush bubbles – **native pepperberry** syrup
+ **AGF+W** sparkling brut 10

'16 Mocodunda riesling (Clare Valley) 9

'17 Ngeringa 'Uncultured' pinot noir (Mt Barker summit) 11